WARRANTY CARD

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1-800-102-6300

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Model No. : _____

Date of Purchase : _____

Dealer's Stamp : _____

Printed in PRC

P.N. 9100160000838
CKSTHF2-049_15EM1
GCDS-OST37751-SL

MODEL CKSTHF2-049

USER MANUAL
AIR FRYER NXG

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USE

1. Check if the voltage indicated on the appliance corresponding to the local mains voltage before you connect the appliance.
2. To disconnect, grasp plug and unplug cord from electrical outlet.
3. To protect against risk of electrical shock, do not immerse the cord, plug or motor base in water or any other liquids.
4. Do not let cord hang over edge of table or counter or touch hot surfaces.
5. Ensure the appliance is switched off and unplugged if it is unattended when it is not in use or before cleaning. Never leave appliance unattended when in use.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
7. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
8. Close supervision is necessary when used by or near children.
9. Always ensure that hands are dry before handling the plug or switching on the appliance.
10. Never operate the appliance by means of an external timer or separate remote-control system.

11. Always allow the appliance to fully cool down before cleaning or storing.
12. Do not touch the external surfaces of the appliance during use as they may become very hot.
13. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
14. Do not use outdoors or for commercial purposes; this appliance is for household use only.
15. Always operate on a stable, secure, dry and level surface.
16. Use this appliance for its intended use as described in this manual. The use of attachments not made by the manufacturer, is not recommended and may cause a risk to persons.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

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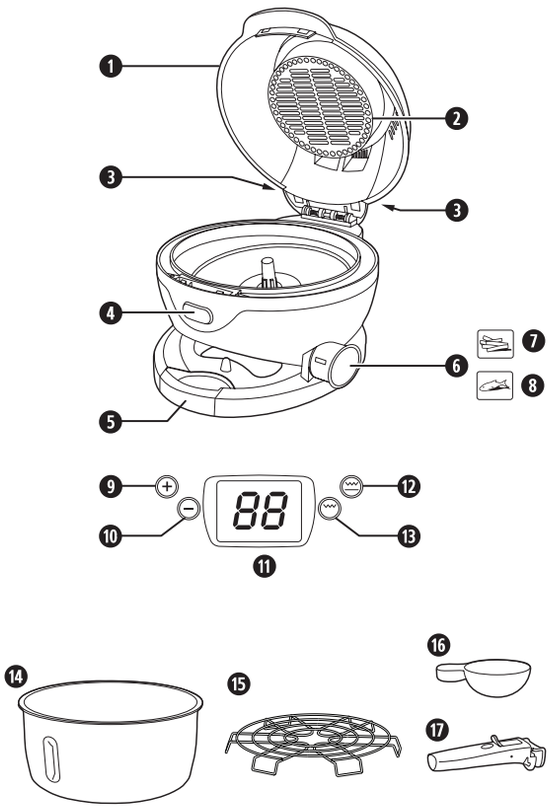
PRODUCT STRUCTURE

Congratulations on your purchase of an Oster™ Air Fryer!
To learn more about Oster™ products, please visit us at www.oster.in.



1. Lid - removable for cleaning
2. Heater and fan assembly
3. Lid cleaning release button (one on each side)
4. Lid latch button
5. Removable condensation tray
6. Tilt mechanism lock and window
7. Icon for tilted position
8. Icon for level position
9. + (increase time) button
10. – (decrease time) button
11. Display
12. Dual heat mode button
13. Grill button
14. Non-stick inner bowl
15. Roasting rack
16. Oil measure (approximately equal to 15ml)
17. Detachable bowl handle

BEFORE FIRST USE

⚠ Never immerse any part of the fryer body, power cord or plug in water or any other liquid. Before assembling or disassembling your fryer, ensure it is unplugged and all parts are cool.

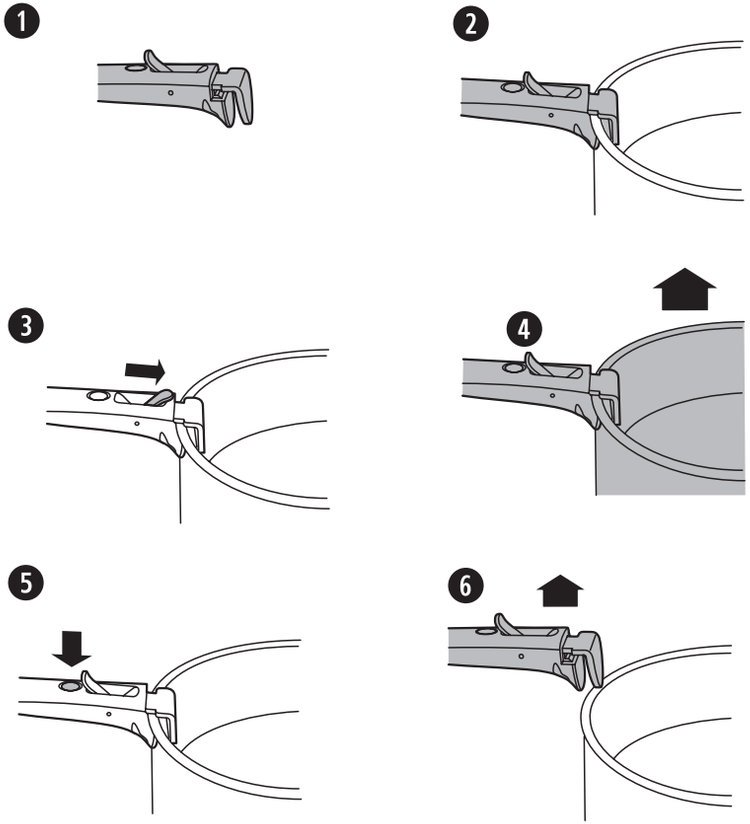
Unpack the appliance and remove all packaging, promotional materials and stickers. Remove all printed documents. Wash the inner bowl, measuring spoon, roasting rack, drip tray and bowl handle in hot soapy water. Rinse then dry all of the parts. Wipe the body and lid with a damp cloth only—see page 14 for cleaning instructions.

BOWL HANDLE

⚠ Only use the handle to remove the bowl after cooking has finished. Remember the bowl will be very hot! Don't set the bowl down on a surface that may be damaged by heat.

After cooking, you can use the detachable bowl handle to remove the inner bowl and its contents safely.

1. Make sure that the jaws of the handle are open. Press the button on the handle to open the jaws if required.
2. Place the bowl handle over the lip of the inner bowl
3. Slide the lever forwards. The handle will grip the inner bowl. Let the lever return to its rest position.
4. Lift the inner bowl out of the Air Fryer body.
5. To release the bowl, press the button on the handle.
6. Lift the handle off the rim of the bowl.



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COOKING CHIPS

⚠ WARNING: When your Air Fryer is in the tilted position, the lid will not stay open on its own and may close unexpectedly. Always return the appliance to the level position before opening the lid.

Your Air Fryer can be used to cook fresh or frozen chips, however, for the healthiest option, we suggest you try our perfect homemade chips on page 16.

1. Press the lid latch button and open the lid.
2. Fit the inner bowl over the central shaft.
3. Add the chips to the bowl. Distribute the chips evenly over the bottom of the bowl. Don't exceed 1.25kg of fresh chips or 1.0kg frozen chips.
4. Add the recommended quantity of oil to the chips using the cooking oil measure. Spread the oil evenly over the chips. Please refer to our cooking popular, convenience and frozen foods guide on page 12-13.
5. Close the lid and plug your Fryer into a suitable mains supply and switch the socket on. Your Fryer will beep, the display will light up blue and after a second or two will show 00.
6. Use the + button to enter the desired cooking time in minutes. If you keep your finger on the + button, the time will increase quickly. When you are near the desired time, make single presses of the button. If you overshoot the desired time, use the – button to adjust the time.

   Next, pull the tilt mechanism lock outwards and tilt your Fryer forwards. Release the tilt lock to lock your Fryer in the fully tilted position. When in the correct position, the icon will show in the window of the tilt lock.
7. Press the dual heat mode button to start cooking. The display will turn orange, the heater will illuminate and the fan will start. The timer will start to count down in minutes until 1 minute remains when it will count down in seconds.
8. When the cooking time has ended, your Fryer will beep and the heater will turn off.

<u>Notes</u>

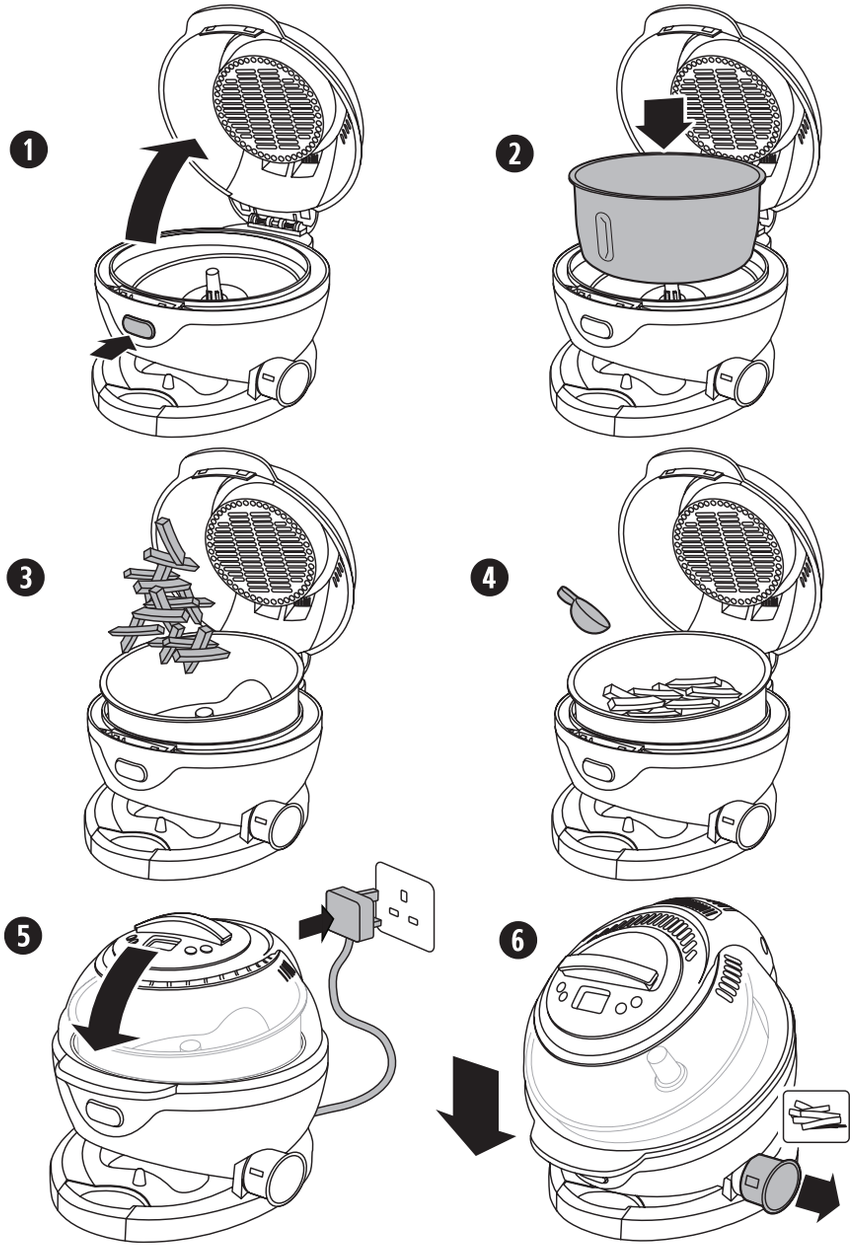
The cooking time can be adjusted up or down during cooking using the + or – buttons.

During cooking, you may open the lid if required. First, set your Fryer to the level position then press the lid release button. Opening the lid will switch off the heater and the fan, and the timer will stop counting down. To restart cooking, close the lid then return your fryer to the tilted position. Cooking will resume when you close the lid and the timer will continue to count down.

During cooking, the heater will switch on and off from time to time. This is normal and allows your Fryer to maintain an even cooking temperature.

You can cancel cooking at any time by pressing and holding either the dual heat mode button or the grill mode button. Your Fryer will beep, the display will return to 00 and cooking will be cancelled.

COOKING CHIPS



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OTHER COOKING METHODS

Grilling

Your Air Fryer comes complete with a dishwasher safe rack suitable for grilling and other types of cooking. Foods can also be cooked directly in the removable bowl. Use whichever method gives you the best results.

1. Press the release button and open the lid. Place the rack into the inner bowl. For best results lightly oil the rack before use.
2. Place the food on the rack (if you are using it). Select the cooking time, then the grill function. The rack and food will rotate during cooking so make sure that the food will not touch any part of the heater/fan assembly or other part of the lid when it is closed.
3. If required, add oil evenly over the food.
4. Close the lid and plug your Fryer into a suitable mains supply and switch the socket on. Your Fryer will beep, the display will light up blue and after a second or two will show 00.
5. Use the + button to enter the desired cooking time in minutes. If you keep your finger on the + button, the time will increase quickly. When you are near the desired time, make single presses of the button. If you overshoot the desired time, use the – button to adjust the time.

   When grilling, your Fryer should be in the level position (the icon will show in the window of the tilt lock).
6. Press the grill mode button to start cooking. The display will turn orange, the heater will illuminate and the fan will start. The timer will start to count down in minutes until 1 minute remains when it will count down in seconds.
7. When the cooking time has ended, your Fryer will beep and the heater will turn off.

Notes

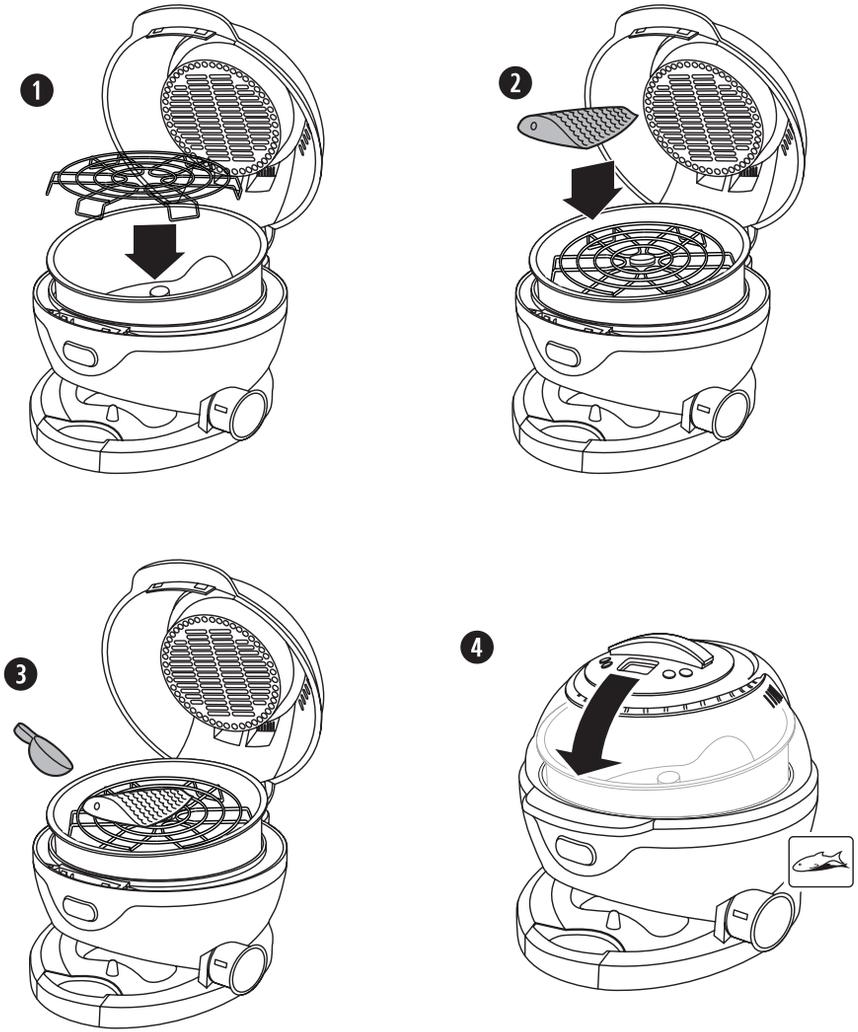
This product has been designed to cook foods in a healthier way. We do not recommend that you use your Air Fryer to cook foods which are very fatty e.g. chicken portions (with the skin on), lamb chops, sausages or other fatty cuts of meat.

Dual Heat cooking mode without tilting

To tilt or not to tilt....

Your Air Fryer can be used to cook the foods and recipes that you would normally cook in a standard oven or saucepan. However, when your Fryer is tilted, the food inside is 'tumbled' which may damage fragile foods such as salmon, jacket potatoes, fairy cakes, etc. You can use the dual heat mode cooking method without setting your Fryer into the fully tilted position. The recipes in these instructions will give you more details on which method is best.

OTHER COOKING METHODS



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GUIDE TO OILS AND FATS

Using your Air Fryer to cook food will help you to reduce the amount of oil needed in some recipes, which may benefit your diet.

The table below lists some of the more widely available, popular oils. All of them can be used in your Air Fryer. However, for best results, we recommend Vegetable or Rapeseed oil.

Oil Type	Use
Vegetable oil	Shallow, deep and stir frying.
Rapeseed oil (often called vegetable oil)	Shallow, deep and stir frying.
Corn oil	Shallow, deep and stir frying.
Sunflower oil	Shallow, deep and stir frying.
Olive oil	Shallow and stir frying. Marinades, dressings, drizzling.
Sesame oil	Shallow, deep and stir frying. Marinades, drizzling.
Peanut oil (often called ground nut oil)	Shallow and stir frying. Dressings. Adds a nutty flavour.
Grape Seed oil	Shallow, deep and stir frying.

- You can also use low calorie cooking spray in your Air Fryer
- Always ensure that the ingredients are evenly coated with oil.

GUIDE TO POTATOES

There is nothing quite like a plate of homemade chips—especially with your Air Fryer doing all the hard work for you.

Did you know there are hundreds of varieties of potatoes grown around the world with about 80 different varieties grown. Potatoes are usually divided into two categories:

Floury potatoes – These are generally lighter in colour, with a drier feel, perfect for homemade chips, wedges and jacket potatoes. Well known varieties are King Edward, Maris Piper and Rooster.

Waxy potatoes – These are moist, firm and translucent and hold their shape well—great in salads. Examples of these include Charlotte and Jersey Royals

When choosing potatoes for your recipes, it's worth buying the right type to achieve the best results. Many potatoes can be used for a variety of purposes. For example, the King Edward potato can be used for both homemade chips and Dauphinoise recipe.

Usage	Variety
Homemade chips, potato wedges, roast potatoes	Maris Piper, King Edward, Sante, Rooster, Romano
Dauphinoise	Charlotte, Desiree
Jacket potatoes	Maris Piper, King Edward

COOKING POPULAR, CONVENIENCE AND FROZEN FOODS

The following table provides basic cooking guidelines for popular, convenience and frozen foods. Please note that due to the variations in thickness and size of the foods being cooked some experimentation may be required for the best cooking results. Always ensure that the food is thoroughly cooked and piping hot throughout before consuming.

When cooking fresh chips, we've kept the oil quantites as low as possible for the healthiest results. However, if you feel the chips are a little pale and require further browning, increase the quantity of oil slightly.

Food	Cooking Time (mins)	Notes	Roasting rack	GRILL Mode	DUAL HEAT Mode	Tilted (1)	Oil
1.25kg fresh chips	40	Wash and pat dry	-	-	YES	YES	
1.0kg fresh chips	35-40	Wash and pat dry			YES	YES	½
800g fresh chips	25-30	Wash and pat dry			YES	YES	½
500g fresh chips	25-30	Wash and pat dry			YES	YES	¼ - ½
250/300g fresh chips	18-20	Wash and pat dry			YES	YES	¼
1.0kg fresh wedges	35-40	Wash and pat dry			YES	YES	½
1.0kg frozen chips	20-25	-			YES	YES	-
500g frozen chips	15-20	-			YES	YES	-
250/300g frozen chips	12-15	-			YES	YES	-
250g jacket potato	60	Prick with a fork and lightly rub with oil			YES	NO	-
Salmon fillet	15-20	Lightly oil grill rack	YES	YES	-	NO	-
Boneless, skinless chicken fillet	15-20	Lightly oil grill rack. Turn once.	YES	YES	-	NO	-

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COOKING POPULAR, CONVENIENCE AND FROZEN FOODS

Food	Cook-ing Time (mins)	Notes	Roasting rack	GRILL Mode	DUAL HEAT Mode	Tilted (1)	Oil
Sirloin steak	8-10 (2) 10-12 (3) 15-20 (4)	Lightly oil grill rack. Turn once.	YES	YES	-	NO	-
Premium(5) Sausages	10-12 (6)	Turn once.	YES	YES	-	NO	-
Bacon	12-15	Turn once.	YES	YES	-	NO	-
Cheese on toast	5-7	Toast the bread in a toaster first.	YES	YES	-	NO	-
Fish fingers	10-12	Lightly oil grill rack. Turn once.	YES	YES	-	NO	-
Frozen pizza	10-12	Cut into slices to fit rack.	YES	YES	-	NO	-
Individual frozen pies	25-30	Place directly into the inner bowl	-	-	YES	NO	-
Fresh garlic baguette	8-10	Cut in half. Place directly into the inner bowl.	-	-	YES	NO-	-

(1) Shows whether to place your Air Fryer in the fully tilted position (YES) or in the level position (NO).

(2) Cooked rare

(3) Cooked medium rare

(4) Cooked well done

(5) E.g. high meat content

(6) Depending on thickness

CARE AND CLEANING

⚠ Always unplug your Air Fryer and allow it to cool completely before cleaning it.

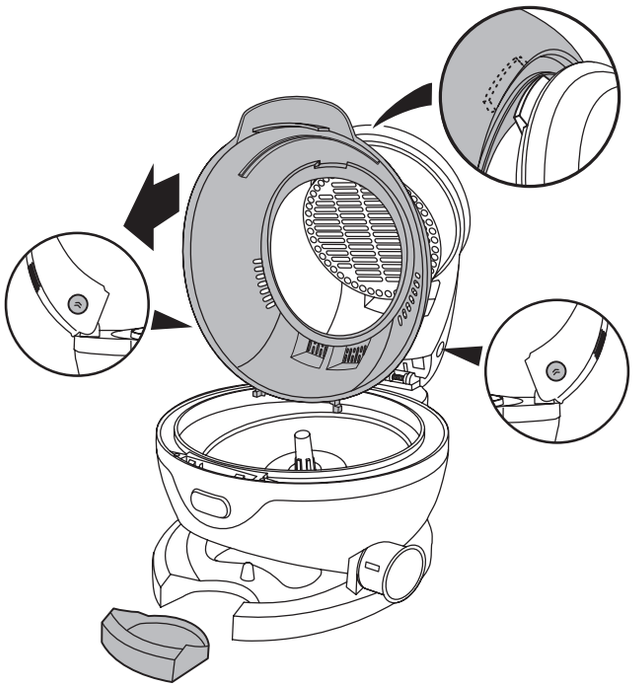
NEVER immerse the body, power cord or plug in water or any other liquid.

Never use harsh abrasive cleaners or cleaning materials.

- Carefully wipe any oil spatter from the heater/fan assembly cover with kitchen paper. Wipe over the outer body and lid with a clean, slightly damp cloth and dry.
- Wash the removable clear lid, roasting rack, cooking oil measure, inner bowl, drip tray and bowl handle warm soapy water using a cloth, sponge or brush. Dry completely before use or storage. The roasting rack, cooking oil measure, drip tray and inner bowl may be washed in a dishwasher.

To remove the clear lid:

1. Press the two green lid release buttons (one on each side).
2. Lift off the clear lid.
3. To refit the lid, position the lid over the tongue on the top of the body as shown then pivot the lid into place until the locks on each side click.



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TROUBLESHOOTING

PROBLEM	POTENTIAL CAUSE	SOLUTION
• The air fryer does not work.	• The appliance is not plugged in. • You have not set the timer.	• Put the mains plug in an earthed wall socket. • Press the timer knob to the required preparation time to switch on the appliance.
• The ingredients fried with the air fryer are not done.	• The amount of ingredients in the pot is too big. • The preparation time is too short.	• Put smaller batches of ingredients in the pot. Small batches are fried more evenly. • Press the timer to the required preparation time.
• The ingredients are fried unevenly in the air fryer.	• Certain types of ingredients need to be shaken halfway through the preparation time.	• Ingredients that lie on the top of or across each other (eg: fries) need to be shaken halfway through the preparation.
• The paddle can't move into the appliance properly.	• There are too much ingredients in the pot.	• Do not fill pot beyond the MAX indication.
• White smoke comes out of the appliance.	• You are preparing greasy ingredients. • The pot still contains grease residues from previous use.	• When you fry greasy ingredients in the air fryer, a large amount of oil will be in the pot. The pot produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result. • White smoke is caused by grease heating up in the pot. Make sure you clean the pot properly after each use.
• Fresh fries are fried unevenly in the air fryer.	• You did not soak the potato sticks properly before you fried them. • You did not use the right potato type.	• Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper. • Use fresh potatoes and make sure they stay firm during frying.
• Fresh fries are not crispy when they come out of the air fryer.	• The crispiness of the fries depends on the amount of oil and water in the fries.	• Make sure you dry the potato sticks properly before you add the oil.

RECIPES

General

For a guide to cooking popular, convenience and frozen foods, see page 12-13. When necessary, this symbol will show you how much oil to add using the supplied oil measure.

Cooking methods used in these recipes.

Dual Heat mode with Fan

Dual heat mode cooking uses an additional heating element placed below the bowl along with the top heating element and fan above the bowl to ensure efficient, even heat distribution.

1. Set the timer according to the recipe.
2. Set your Air Fryer into the TILTED or LEVEL position according to the recipe. To tilt your Fryer, pull the tilt mechanism lock outwards and tilt your Fryer forwards. Release the tilt mechanism lock to hold your Fryer in the fully tilted position. When in the tilted position, the icon will show in the window of the tilt lock. Many recipes will use dual heat mode with your Fryer in the level position. When in the level position, the icon will show in the window of the tilt lock.
3. Press the dual heat mode ( ) button to start cooking.
4. Once cooking has finished, if your Fryer is in the tilted position, release the tilt mechanism lock and return the unit to the level position. Use the clip-on handle to remove the inner bowl.

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RECIPES - SIDE DISHES AND SNACKS

Perfect Homemade Chips (serves 4)

- 800g of potatoes (floury potatoes such as Maris Piper or King Edward are the best)
- ½ of vegetable oil
- Salt to serve

1. Peel the potatoes and chip them into approximately 11-13 mm wide chips with a sharp knife.
2. Rinse them twice to remove the starch and completely cover them with water until you are ready to cook them.
3. When you are ready to cook them, drain the chips and pat them dry to remove the excess moisture.
4. Place the chips into the inner bowl and drizzle with the vegetable oil.
5. Set the timer for 25 to 30 minutes and cook on the dual heat mode setting with your Air Fryer in the TILTED ( ) position until they are golden and crisp.
6. Sprinkle the chips with salt if required and serve hot.

Perfect Roasted New Potatoes (serves 4)

- 800g new potatoes, halved but with the skins still on
- 1 of olive oil
- Salt and Pepper

1. Place the new potatoes into the bowl and drizzle over the oil. Season.
2. Set the timer for 35 to 40 minutes and cook on the dual heat mode setting with your Air Fryer in the TILTED ( ) position until they are golden and crisp.

RECIPES - FISH AND SEAFOOD DISHES

Baked Salmon with a Parmesan Crust (serves 2)

- 2 salmon fillets, boned
- 2 slices of bread, 1 or 2 days old is the best
- 1 cloves of garlic
- 50g parmesan cheese
- 20g soft spread (low-fat margarine, etc.)
- 1 tbsp of fresh basil
- 1 tbsp of fresh parsley
- Salt and freshly ground black pepper

1. Insert the roasting rack into your Air Fryer. Lightly oil the rack.
2. Place the bread, garlic, parmesan cheese and herbs into a food processor or mini chopper and process into a fine bread crumb consistency. Rub or pulse in the soft spread, season.
3. Place the salmon fillets onto the grill rack, skin side down, and lightly brush with olive oil.
4. Set the timer for 10-15 minutes (depending on the thickness of the fillets) and cook on the dual heat mode setting with your Air Fryer in the LEVEL ( ) position.
5. Open the lid and cover the top of each salmon fillet with the bread crumb mixture.
6. Set the timer for 5-10 minutes and cook on the dual heat mode setting with your Air Fryer in the LEVEL ( ) position until the topping is golden. Delicious served with our Roasted Mediterranean Vegetable recipe.

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RECIPES - CHICKEN DISHES

Thai Green Chicken Curry (serves 4)

- 1 small onion, thinly sliced
- 1 stalk lemongrass
- 3-4 tsp Green Thai curry paste
- 3 boneless and skinless chicken breasts, cut into bite-size pieces
- 1 tbsp fish sauce
- 1 tsp brown sugar
- 4 freeze-dried Kaffir lime leaves (optional)*
- 400ml can coconut milk
- 20g pack fresh coriander
- ½ of vegetable oil

*Kaffir lime leaves are now widely available in most good supermarkets.

1. Very finely slice the lemongrass, starting at the thinner end and stopping towards the base when it gets tough (often described as 'woody' and white in the centre).
2. Place the sliced onion and chopped lemongrass in the inner bowl. Drizzle with the vegetable oil. Set the timer for 5 minutes and cook on the dual heat mode setting with your Air Fryer in the TILTED ( ) position until the onions begin to soften. Add the chicken pieces and the Thai paste and cook for a further 5-6 minutes.
3. Place your Air Fryer into the LEVEL ( ) position. Add the fish sauce, sugar, kaffir lime leaves and coconut milk and carry on cooking for a further 15 minutes until the chicken is cooked through. Open the lid and stir occasionally.
4. While the chicken is cooking, strip the leaves from the coriander stalks, gather into a pile and roughly chop. Taste the curry and adjust the seasoning. Stir half the coriander into the curry and sprinkle the rest over the top.
   Delicious served with Thai, jasmine or basmati rice.

RECIPES - DESSERTS

Individual Cup cakes (makes 8 cooked in 2 batches)

- 100g softened butter or margarine
- 100g caster sugar
- 2 eggs
- Few drops of vanilla essence
- 100g self raising flour
- ½ tsp baking powder

1. Place all the ingredients into a bowl and use a hand mixer to whisk all the ingredients together until a light creamy mixture is achieved.
2. Fill 6-8 silicone cupcake moulds half full with the cake mixture.
3. Place the cakes inside the inner bowl and close the lid. Set the timer for 11 minutes and cook on the dual heat mode setting with your Air Fryer in the LEVEL ( ) position.
4. Once cooked, carefully remove the inner bowl and place it onto a roasting rack to cool.
5. After 5 minutes remove the cakes from the inner bowl and cool them for a further 15 minutes on the roasting rack before decorating.

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WARRANTY

Jarden Consumer Solutions of India Private Limited (hereinafter referred to as "JCS") warrants that, for a period of two (2) years from the date of purchase of this product as evidenced in the cash memo ("Warranty Period"), this product will be free from defects in material and workmanship (the "Warranty"). Please preserve the warranty card and the cash memo of the product duly stamped and signed by the dealer, as this will be required for any claims under this Warranty.

- The rights and benefits under this Warranty are additional to your statutory rights, which are not affected by this Warranty.
- During the Warranty Period, JCS, at its sole choice, will either repair or replace this product or any component of the product found to be defective free of cost through (the dealer from whom the product was purchased or through the service center listed in the card – business people to confirm), provided that:
  - JCS is promptly informed of the defect;
  - The product has not been altered in any way or subjected to misuse or repair by the person other than a person authorized by JCS;
  - This Warranty, duly filled, stamped and signed by the dealer is made available.
- The Warranty provided herein is towards the original purchaser and is not transferrable to any third party.
- Any repaired or replaced product will be warranted on these terms for the remaining portion of the Warranty in the country where the product was purchased.
- Liability for consequential loss or damage is neither accepted nor is it implied.
- This Warranty is in lieu of all others expressed or implied and does not cover the following:

a. If product was use in any manner other than the intended use.
b. If the product has not been used according to the instruction manual/ user's manual, included with the product.
c. If the defects are caused by improper use or reckless use.
d. If the product was altered or repaired by anyone other than those authorized by JCS.
e. If installation of the product is not done as per the printed instructions provided along with the product.
f. If the defects are caused by fire, flood, and other act of god.
g. If the defects are caused by use of incorrect current or voltage or faulty electric power supply.
h. Normal wear and tear of parts and accessories resulting from regular use.
i. Damage resulting from transportation, accidents, mishandling or negligence on the part of the consumer.
j. The following part/components:
   - Broken glass or ceramic parts
   - Light bulb
   - Accessories

WARRANTY

k. If the product is put to industrial or commercial use.

- JCS will not be responsible for any delay in servicing due to non-availability of any components or due to reasons beyond the control of JCS.
- Any failure of the product to perform any purpose other than the intended purpose shall not be considered as a default under this warranty.
- In any event, if JCS becomes liable for damages incurred in connection with these presents, then the liability of JCS will be limited to the amount equal to the sale invoice amount paid by you.

Waste electrical products should not be disposed off with household waste. Please recycle where facilities exist.

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AUTHORIZED SERVICE CENTERS

Region	State	City	Name	Address	Contact Person	Contact No.
East	West Bengal	Kolkata	Jeeves Consumer Services Pvt Ltd	356, Jodhpur Park, Kolkata - 700068	Someswar Basu	(033) 40012100
	West Bengal	Kolkata	Southern Service	6/19A, Prince Anwarshah Road, Poddar Nagar, Kolkata - 700068	Subrata Manna	(033) 24729651 / 65488822
	West Bengal	Kolkata	Baishanu Service Care	55D, Adaya Nath Saha Road, Lake Town, Near Jaya Cinema, Kolkata - 700048	Piyush Nandan	(033) 40664210
	West Bengal	Howrah	Time n Service	37 & 38, Mohenath Lane, Salkia, Howrah - 711106	Tapas Hazra	(033) 65639720
	West Bengal	Hooghly	DNP Enterprises	52, Sahaganj Main Road, PO. Sahaganj, Near Bandel Station, Hooghly - 712104	Indrajit Bag	(0) 9163668360
	West Bengal	Barrackpore	Balaji Enterprise	4/E/A Barasat Road, Barrackpore, Dist. North 24 Parganas, Near 15 No. Rail Gate, Barrackpore - 700122	Pradip Kr Ghosh	(033) 25451224
	West Bengal	Siliguri	S D Electronics	Deys Lodge,138/69/57, Nazrul Sarani, Ashrampara, Siliguri - 734001	Arup Dey	(0353) 2526028
	West Bengal	Asanol	Yes Service	Hutton Road, Near Mahal Banquet Marriage Hall, Asansol - 713301	Sarfaraz Ahmed	(03228) 2280029
	Assam	Guwahati	Multi Track Services	G S Road, Ground Floor, Bora Service Station, Ulubari, Guwahati - 781007	Kallol Dutta	(0361) 2457296

AUTHORIZED SERVICE CENTERS

North	Delhi	Delhi	Jeeves Consumer Services Pvt Ltd.	# E-10, Arya Samaj Road, School Road, Uttam Nagar, Delhi - 1100059	Md Khalid Pervez	(011) 45785915
	Delhi	Delhi	Jeeves Consumer Services Pvt Ltd.	R-32, 2nd Floor, Vikas Marg, Shakarpur, Opp. Heera Sweets, Metro Pillar # 46 , Delhi - 1100092	Manjeet Singh	(011) 47754764
	Delhi	Delhi	S T Services	M-131, 1st Floor, Guru Harkrishan Nagar, Paschim Vihar, New Delhi - 110041	Vipin Yadav	(011) 32958438 / 45586987
	Haryana	Gurgaon	Jeeves Consumer Services Pvt Ltd.	4/18 A, 1st Floor, Laxmi Garden, Behind Police Chowki, Khandsa Road, Gurgaon-122001	Karamvir Fogaat	(0124) 4073434
	Haryana	Faridabad	Jeeves Consumer Services Pvt Ltd.	5H-49,1st Floor, NIT Faridabad -121001	Manoj Kumar Panwar	(0129) 4163003
	Uttar Pradesh	Noida	Jeeves Consumer Services Pvt Ltd.	1st Floor, Above Punjab ATM, Sector-22, Chaura More Main Road, Near Oriental Bank of Commerce, Opp.Rajkiya Inter College, Noida, U.P - 201301	Devender Singh	(0120) 4162644
	Uttar Pradesh	Lucknow	Swastik Customer Care	A-1/3, SEC-H Aliganj, Near Kendriya Bhawan, Lucknow - 226020	Uma Shankar Mishra	(0522) 3298003 / 4102581 / 4102582
	Uttar Pradesh	Kanpur	Shubham Electronics	192,Manohar Nagar Barra -3 , Opp Deepshika Guest House, Kanpur - 208027	Suman Gupta	(0512) 2283394 / 2602029
	Uttar Pradesh	Agra	Sai Electronics	25/113, Gandhi Nagar, Agra - 282 003	Ajay Singhal / Sunil	(0562) 3297005
	Haryana	Ambala	Telecare	Old Hospital Road, Bara Thakur Dwara, Opp. Polytechnic, Ambala City - 134003	Devinder Sharma	(0171) 25567369
	Haryana	Sonipat	Saibaba Enterprises	House No. 1510, Sector - 15, Sonipat - 131001	Pramod Sharma	(0130) 6411206
	Haryana	Karnal	Jeeves Consumer Services Pvt Ltd.	Shop # 50, Ground Floor, Mayapuri, Rajiv Gandhi Marg/ Near Raj Palace, Meeraghati Chowk, Karnal - 132001	Neeraj Sharma	(0184) 4022201
	Punjab	Mohali	Jeeves Consumer Services Pvt Ltd.	# SCF-4, Basement, The High Land Society, NAV, Baltana, Zirakhpur, Mohali-140603	Shiv Dhanda	(0176) 2652574
	Punjab	Ludhiana	Jeeves Consumer Services Pvt Ltd.	Shop # 18B, Dhyan Singh Commercial Complex, Opp. Bus Stand, Ludhiana - 141001	Gurbeer Singh	(0161) 2444002
	Punjab	Jallandhar	Jeeves Consumer Services Pvt Ltd.	EH-31, Laddowali Road, Opposite Gurudwara, Jalandhar - 144001	Ashok Kumar	(0181) 2221707
	Punjab	Amritsar	Keerat Electronics	Naraingarh Bazar, Shaheed Bhagat Singh Road, Chheharta, Amritsar - 143 001	Sukhdeep / Mantreet Singh	(0183) 2450095
	Himachal	Shimla	Suvidha Electronics	Mehta Niwas, Ground Floor, Near Himfead Building, B C S, New Shimla - 171009	Rajesh Kumar	(0) 9816457886

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AUTHORIZED SERVICE CENTERS

North	Himachal	Mandi	Kuldeep Electro Care	Near FCI Godown, Kehanwal Road, Ram Nagar, Mandi - 175001	Kuldeep Singh	(01905) 222140 / 329574
	Rajasthan	Jaipur	Jeeves Consumer Services Pvt Ltd.	A-79,Subash Nagar Shopping Centre, Jaipur - 302016	Vipendra Singh	(0141) 4035102
West	Maharashtra	Mumbai	S P Services	Shop No. 10, Abdul Sattar Compound, Fitwala Road, Opp. Satguru Darshan Bldg., Near Railway Station, Elphinston Road (West), Mumbai - 400013	Palsingh Panyari	(022) 24326726 / 24312623
	Maharashtra	Mumbai	Jeeves Consumer Services Pvt Ltd.	Plot No 27/5, Pawani Chowk, Opp Mulund Darshan Building, Mulund Colony, Mulund (W), Mumbai - 400082	Ramesh Yadav	(022) 65288597
	Maharashtra	Mumbai	Jeeves Consumer Services Pvt Ltd.	Shop No.1-1A, Ground floor, Kirti Co-Op Housing Society, Ramachandra Extn Lane, Near Movie Time, Evershine Nagar, Malad(W), Mumbai-400064	Murali Joshi	(022) 65278590
	Maharashtra	Pune	Jeeves Consumer Services Pvt Ltd.	No. 337, Sai Leela, 1st Floor, Datt Wadi, Mhasoba Chowk, Pune - 411030	Saket Dubey	(020) 24321679
	Maharashtra	Nagpur	Technic Services	Khare Building, Hanuman Lane, Sitabuildi, Nagpur - 440 012	Dilip Panda	(0712) 2550076
	Maharashtra	Chandrapur	Suvidha Electronics	No. 1, Devt Appartment, Church Road, Hanuman Nagartukum, Chandrapur - 442401	Subash Deashkar	(07172) 258966 / 256453
	Maharashtra	Kolhapur	Sikir Mobiles	1492 C Ward, Laxmipuri, Opp. TATA Brand Stores, Kolhapur - 416001	Sukir Bakare	(0) 9372555011
	Maharashtra	Aurangabad	Emperor Services	S-5,Manik Arcade Kalda Corner, Opp Chowbey Hospital, Chetna Nagar, Aurangabad -31005	Mr. Willy Bento Colaco	(0240) 2350606
	Maharashtra	Nashik	Harsha Electronics	3, Talak Complex, Rachna Vidyalaya Road, Sharanpur Roda, Nashik - 422002	Pravin Patil	(0) 9422254240
	Goa	Salcete	Jolly Enterprises	Shop # G-2, 78/A Nuvem Enclave, Along NH-17 Highway, Belloy Nuvem, Salcete - 403604	John Gonzanalves	(0832)2791800
	Gujarat	Ahmedabad	Jeeves Consumer Services Pvt Ltd.	No. 37, Om Tower, Near Star Bazar, Jodhpur Cross Road, Satellite, Ahmedabad - 380015	Girish Parmar	(079) 40080485
	Gujarat	Baroda	Uday Refrigeration	G/3 Nandanvan Comples, Atma Jyoti Ashram Road, Behind Citizen Society, Ellora Park, Baroda	Shailesh	(0265) 6590948
	Gujarat	Surat	Sadgurudev	Shop No. L/6, Shankutal Complex, Beside Sangvi Tower, Near Gujarat Gas Circle, Adajan Patia, Surat - 395009	Manoj Rana	(0261) 6540417

AUTHORIZED SERVICE CENTERS

West	Gujarat	Rajkot	PC Systems	4-Sardar Nagar (West),Tagore Road, Near Astron Circle, Rajkot-360001	Manoj Gohil	(0281) 2480479
	Madhya Pradesh	Indore	Cool Home Refrigeration	LG-70, Trade Centre, 18, South Tukogunj, Indore-452 001	Husain Anjum	(0731) 4076404
	Madhya Pradesh	Bhopal	Jeeves Consumer Services Pvt Ltd.	Ward no 47, Goyal Vihar, Ground floor, Flat no-G-1, 31-C, Zone-2, MP Nagar, Bhopal	Ram Ashish Prasad	(0755) 4059310
South	Tamil Nadu	Chennai	Jeeves Consumer Services Pvt Ltd.	New No.3,Old No.1-A, Sripuram,2nd Lane,Royapetah, Chennai-600014	Dinesh Kumar	044-42632371
	Tamil Nadu	Chennai	G C Services	Old No. 12, New No. 37, 1st Floor, Sattanna Naichen Street, Nehru Timber Market, Choolai, Chennai - 600112	Naval R	(044) 26690084 / 42822868
	Tamil Nadu	Coimbatore	V K Engineering	108-A/92, West Ponnurangam Road, Ground Floor (Near Telephone Exchange), R.S.Puram, Coimbatore - 641002	Selvadurai	(0422) 2541172
	Pondicherry	Pondicherry	Bestronics	49, Saint Theresa Street, Pondicherry - 605001	B Jayashankar	(0) 9443728020
	Andhra Pradesh	Hyderabad	Jeeves Consumer Services Pvt Ltd.	Flat No. 205, Karan Centre, Opp. IBP Petrol Pump and Karan Hotel, Park Lane, S.D.Road, Near Paradise Circle, Secunderabad - 500003	Kumararajan	(040) 64591168
	Andhra Pradesh	Vijaywada	Jeeves Consumer Services Pvt Ltd.	Door No.25-10-10A,G.S.Raju Road,Gandhi Nagar, Near Gymkhana Road, Vijayawada - 520003	Rahamatullah Gouse Khan	(0866) 6591168
	Karnataka	Bangalore	Jeeves Consumer Services Pvt Ltd.	No. 126, 1st Floor, 8th Main J.P.Nagar, 3rd Phase, Bangalore - 560078	Ramesh Kumar	(080) 41209331
	Karnataka	Bangalore	Jeeves Consumer Services Pvt Ltd.	First Floor, Khan Bldg, 7 & 8th Cross, Jakkasandra Extension, Bangalore - 560032	Surulivel	(080) 25520424
	Karnataka	Mangalore	Jeeves Consumer Services Pvt Ltd.	1st Floor, Quadra compound, Bejai,kapikad, Kavoor Road, Mangalore -575004	Divakar Shetty	(0824) 2213699
	Karnataka	Mysore	Jeeves Consumer Services Pvt Ltd.	No.1095, 1st Floor, C&D Block, Lalithadri Road, Kuvempunagar, Mysore - 570023	Venkatesh.S.Kulkarni	(0821) 4191094

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